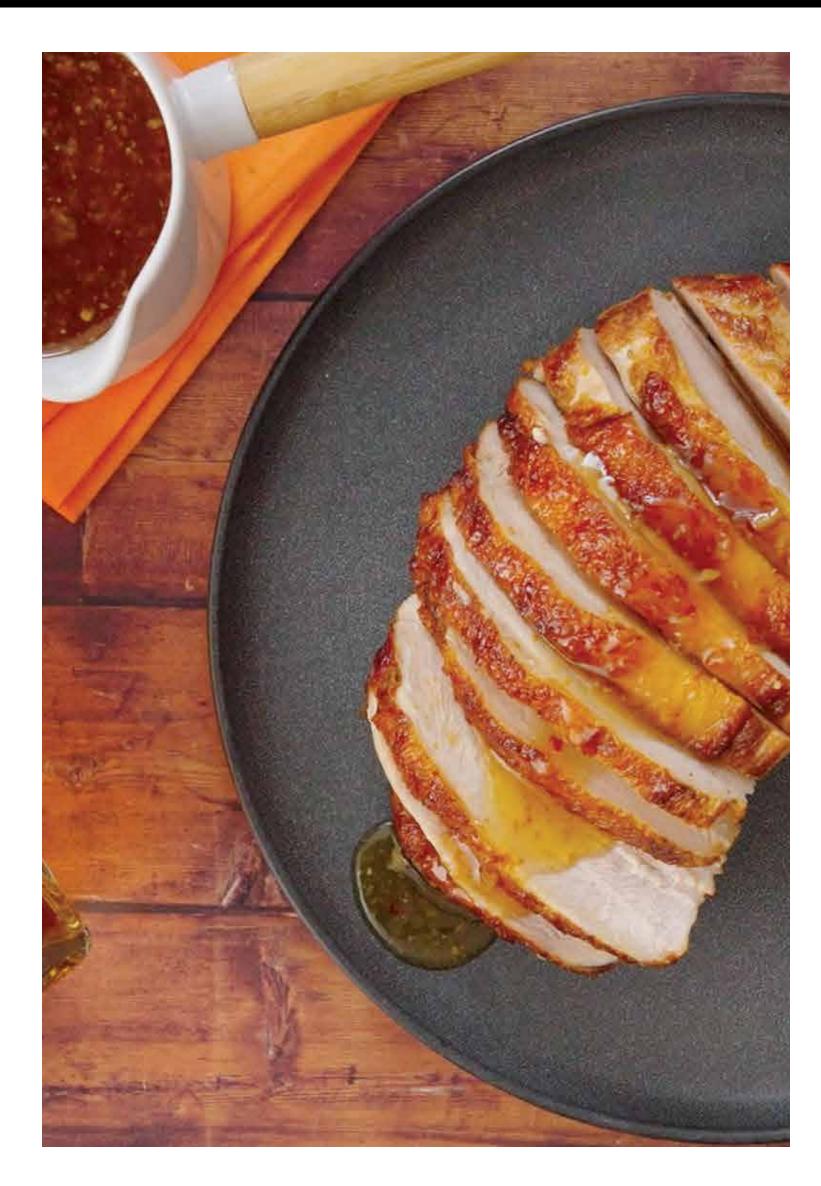
# **ORANGE WHISKEY GLAZED TURKEY BREAST**



### INGREDIENTS

- 2 tablespoons butter
- 1 turkey breast skin on and brined salt
- 1 cup turkey or chicken stock
- 5 tablespoons butter
- 3 tablespoons honey
- 2 oz TINCUP<sup>®</sup> Original Whiskey
- 1 tablespoon grated orange rind
- 1 oz orange juice
- 2 cloves garlic
- 2 sprigs rosemary
- 1/2 teaspoon cayenne

## DIRECTIONS

- 1. Preheat the oven to 325°F.
- 2. In an ovenproof skillet or Dutch oven, heat two tablespoons of butter over medium-high until it begins to bubble.
- 3. Sprinkle the skin of the turkey breast with salt and. Place the breast skin-side down into the butter, sprinkle the underside with salt and pepper, and let the skin brown for about 5 minutes. Turn it over and add the stock. Cover with foil or a lid and transfer to the oven.
- 4. In a separate skillet, melt the 4 tablespoons of butter over medium heat. Whisk in the honey until well incorporated. Add the TINCUP<sup>®</sup> Original Whiskey along with the orange juice, orange rind, rosemary and cayenne and whisk together. Set on low heat and let the mixture reduce by half, set aside.
- 5. Once the turkey has cooked for 20 minutes, brush with half of the glaze and cover with the foil. 20 minutes later, brush the remaining glaze on.
- 6. Remove foil off and increase the temperature to 400°F. Cook for 15 20 minutes more, or until the internal temperature reads 140-150°F. Remove the turkey from the oven.
- 7. Cover with foil and let sit for 10 minutes before slicing and serving.

